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(54) **STABLE COFFEE CONCENTRATE SYSTEM**

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(58) **Field of Search** 426/594, 386, 426/387, 388, 106, 112, 119

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(57) **ABSTRACT**

A beverage system that contains a coffee base concentrate and coffee aroma for providing a coffee beverage. The coffee base concentrate has a soluble coffee solids concentration of at least 10% by weight and is free of coffee aroma. The coffee base concentrate and the coffee aroma are stored separately and are combined upon reconstitution for providing a coffee beverage. Separate store of the coffee base concentrate and the coffee aroma increases the stability of the system. The coffee base concentrate and/or aroma components may be further treated to improve stability, including for example adding alkali, and/or treating the coffee base concentrate to remove acid precursors, and/or protecting one or both components from oxygen, and/or storing one or both components at reduced temperature.

22 Claims, No Drawings